

## Jazz Night

26th February 2015



Roasted Plum Tomato and Basil Soup, Herb Croutons  
Or

Pressed Ham Hock Terrine served with  
Homemade Chilli Pepper Jam and Warm Bread

Or

Russell's House salad

[Mixed Leaves, Crayfish Tails, Blue Cheese, Toasted Almonds,  
Cherry Tomatoes bound with a Sweet Balsamic Dressing]

Or

Salmon Fish Cake sat on Rocket Leaves with a Warm  
Hollandaise Sauce

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Steak and Ale Pie, Crisp Pastry Top, Chantenay Carrots,  
Creamy Mash

Or

Roast Chicken Supreme stuffed with an Apricot and Rosemary  
Farce, Wrapped in Parma Ham, Garlic Pommes Sauté  
Potatoes, Light Jus

Or

Grilled Haddock, Wholegrain Mustard Crushed New Potatoes,  
Sauté Spinach, Light Curried Mussel Velouté

Or

Caramelised Red Onion, Pepper & Cherry Tomato Tarte Tatin,  
Topped with Brie and Served with Balsamic Dressed Leaves

All the above Served with a Selection of Seasonal Vegetables

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Brioche Bread and Butter Pudding, Vanilla Custard  
Or

Vanilla Crème Brûlée with Sable Biscuits

Or

Classic Lemon Tart, Berry Compote, Lemon Ice Cream  
Or

Rich Chocolate Brownie with Vanilla Pod Ice Cream &  
Chocolate Sauce

Or

Russell's Cheese Plate with House Chutney, Grapes,  
Celery & Savoury Biscuits

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Coffee or Tea & Home-Made Chocolates

£28.95 per head + 10% suggested Gratuity

Don't forget to book Mother's Day 15th March  
Next Theme Night 26th March is Italian Night

## Mothers Day Lunch & Dinner

15th March 2015

Creamy sweetcorn chowder, warm tortillas  
Or

Smoked Chicken and Confit of Duck Terrine with a Cherry  
Tomato, Apple and Chill Chutney, Warm Toast

Or

Duo of Smoked Salmon, Home Cured Vodka Gravlax,  
Dill Pickled Cucumber Relish & Mixed Leaves

Or

Caramelised Red Onion and Pear Tart fine, Blue Cheese  
Crumble Topping

Or

Wild Mushroom and Pea Risotto Topped in Dressed Rocket  
and Parmesan Shavings

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Refreshing Orange Sorbet

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Roast Sirloin of Aged English Beef with Roast Potatoes,  
Yorkshire Pudding & Red Wine Jus

Or

Roast Loin of Pork with Crispy Crackling,  
Roast Potatoes, Creamy Cider Sauce

Or

Slow Roasted Lamb Shoulder, Creamy Mash and  
Rich Lamb Gravy

Or

Grilled Whole Plaice, New Potatoes, Baby Spinach & Lemon,  
Prawn and Capers Butter

Or

Mediterranean Vegetable Money Parcel, Minted Tomato Sauce

All the above will be served with a  
Selection of Seasonal Vegetables

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Classic Vanilla Crème Brûlée, Vanilla Shortbread Biscuit  
Or

Sticky Toffee Pudding, Toffee Sauce and  
Honey Comb Ice Cream

Or

Roasted Apple & Berry Oat Crumble with English Custard  
Or

Triple Chocolate Brownie, Chocolate Sauce and Vanilla Pod  
Ice Cream

Or

Russells Cheese Plate, Finest Stilton, Creamy Brie,  
Cave Aged Cheddar, Celery & Savory Biscuits

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Coffee or Tea with Homemade Petit Fours

£31.95 per head, £15.50 for under 10's

Our next theme night will be Italian Night on  
Thursday 26th March

# Please Take Me Home!



**russells**  
restaurant

## Winter / Spring 2015

AFFORDABLE EXCELLENCE  
IN LUXURY SURROUNDINGS



Bell Street  
Great Baddow  
Chelmsford  
Essex  
CM2 7JR  
01245 478484

: [www.russellsrest.co.uk](http://www.russellsrest.co.uk)

**email:** [russellsrestaurant@hotmail.com](mailto:russellsrestaurant@hotmail.com)

All bookings subject to Russells  
terms & conditions

## Theme Nights for 2015

### Sunday 25th January, Robert Burns Sunday Lunch

Enjoy a Scottish themed Sunday Lunch  
Only £27.00 per head

### Thursday 29th January, French Gourmet Night

Some Great French Dishes and a nice start to our  
theme nights. £29.00 per head great value

### 13th 14th and 15th Valentines weekend @ Russells

Menus on Brochure, this year were doing a special  
valentines Sunday lunch this menu will be on line under  
Valentines and Sunday lunch listings

Price per head 13th £39.95 14th £46.95  
15th Lunch £29.95

### Thursday 26th February, Traditional Jazz Night

Sit back have a great meal and listen to the band  
£28.95 per head

### Sunday 15th March, Mothering Sunday

Lunch and Dinner only £29.95 per head  
Children £15.00 [under 10 years]

### Thursday 26th March, Italian Night

This is a great night some traditional Italian food from  
top chefs £27.95 per head

### Thursday 30th April, Guinea Pig Night

The first for 2015 sit back and be my chefs guinea pig  
for the night. We are going to do it slightly different  
this year, sit back to a 5 course tasting menu. Different  
dishes will turn up in any order, try them and tell me  
what you think. A great fun night for all,  
[limited space due to the type of night]  
Only £29.00 per head

### 28th May Greek Night

This night is to get you ready for summer lets hope for  
a good one 2015, menu online soon  
£27.95 per head

### 21st June Fathers Day

we will be doing a very special menu for the dads in the  
world, keep a look out for the menu

### 25th June Caribbean Night

This night will mark the start of our 25th year in  
business special event night watch this space

Please see web site for full details or  
ask a member of my team  
[www.russellsrest.co.uk](http://www.russellsrest.co.uk)

## French Gourmet Night

29th January 2015



Bouillabaisse Soup

[Traditional French soup made with shell fish,  
Gruyere Cheese Crouton]

Or

Grilled Tiger Prawns with Smoked Garlic Butter Sauce,  
Light Endive salad Garnish and Warm French Bread

Or

Smooth Parfait de foie de Poulet with Toasted Sultana Bread

Or

Classic Salade Niçoise

[Fresh Tuna, New Potatoes, Tomatoes, French Beans, Red  
Onion, Anchovies, Black Olives and Gem Leaf,  
French Dressing]

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Slow Braised Boeuf à la Bourguignon with Whole Grain  
Mustard Pommes Puree

Or

Suprême de Poulet Stuffed with a Sun Farce de Tomates  
Séchées wrapped in Smoked Salmon, Pommes de terre  
Dauphinoise and Dill Velouté

Or

Fresh Fish Pie with Broccoli & Carrot, Topped with Sliced New  
Potatoes, Spring Onions & Gratinated with Cheese

Or

Small Ratatouille of Vegetable Tart,  
Topped with Goats Cheese & Provençal Sauce



All the above Served with a  
Selection of Seasonal Vegetables

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Classic Crêpes Suzette with Vanilla Pod Ice Cream

Or

Dark Rich Chocolate Tart, Dark Cherries and  
White Chocolate Ice Cream

Or

Traditional Vanilla Crème Brûlée with Tuillé Biscuits

Or

French Cheese Plate,  
Brie de Meaux, Blue d'Avignon, Tomme de Savoie  
[Firm Goats Cheese] served with Warm French Bread

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Coffee & Home-Made Chocolates



£29.00per head

[+ 10% suggested service charge on the final bill]

## Valentines Night Dinner

13th and 14th February 2015



Amuse Bouché

A warm Essence of Wild Mushroom Broth

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Scottish Salmon and Finest Smoked Salmon Fish Cakes,  
Rocket Leaves served with Warm Hollandaise Sauce

Or

A Pressed Smoked Chicken and Leek Terrine with Green  
Pepper Corns, Grain Mustard Dressing, Micro Herbs and  
Warm Toasted Brioche

Or

Caramelized Shallot Onion and Pear Tarte Tatin Topped with  
French Goats Cheese, Grilled and Served with  
Citrus Dressed Leaves

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Champagne Sorbet set with Fresh Strawberries

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Prime 28 day Aged Fillet Steak, Potato and Parsnip Herb  
Rosti, Sauté Spinach, Madeira Jus

Or

Pan Roasted Chicken Supreme, Stuffed with a Sun Blush  
Tomato and Cream Cheese, Wrapped in Parma Ham, Pommes  
Dauphinoise, Creamy Tarragon Velouté

Or

Traditional Baked Cod Fillet, Minted Pea Puree,  
Triple Cooked Fat Chips, Home Made Tartar Sauce

Or

Creamy Asparagus and Butternut Squash Risotto topped with  
Rocket Leaves and Finished with Fresh Basil Oil

All the above served with Roasted Root Vegetables, Savoy  
Cabbage and New Potatoes

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Assiette of Desserts to Share

Raspberry Crème Brûlée, Vanilla Shortbread  
Tart Au Chocolate, White Chocolate Ice Cream  
Lemon and Brandy Syllabub, Vanilla Spiced Sorbet

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Coffee & Home-Made Petit Fours



This menu is available

Friday the 13th February @ £39.95 per Head

Saturday the 14th February @ £46.95 per Head